

2026-27 Catering Menu

Metz
CULINARY MANAGEMENT
ENVIRONMENTAL SERVICES

BETHLEHEM
AREA SCHOOL DISTRICT



Points for consideration

- **First step is to reach out to a member of the Dining Services Team to save the date for your event.**
- **We kindly request a minimum of 10 days notice (where possible) for bookings so we can fairly offer shifts to team members and staff event.**
- **The minimum charge for most buffet setups is 10 guests.**
- **Event estimates may reflect a supplemental charge ($25/hr per attendant) if an attendant is required during execution of the event.**
- **Any Custodial needs (tables, garbage cans, etc.) must be scheduled by the requestor.**
- **For all outdoor events, please make us aware of any alternative time/date options in case inclement weather prevents the execution of the function.**
- **Any questions, or if you have an item in mind for your buffet but don't see it offered, please feel free to reach out to our leadership team.**

Dining Services (main line): 610-861-8135

Metz Culinary Management Team:

Rose Levan	**General Manager**	**Ext. 37714**	**rlevan@basdschools.org**
John Hynes	**Executive Chef**	**Ext. 37710**	**jhynes@basdschools.org**
Kyle Kramlich	**Operations Manager**	**Ext. 37715**	**kkramlich@basdschools.org**
Corey Evans	**Operations Manager**	**Ext. 37713**	**cevans@basdschools.org**



BUILD-YOUR-OWN BREAKFAST BUFFET

Yogurt Parfaits	$3.00 ea
Fresh Fruit Cup	$2.78 ea
Seasonal fresh fruit bowl (serves 10)	$22
Deluxe Fruit display (serves 25)	$54
Danish	$1.25 ea
Muffins	$1 ea
Mini Donuts	$1.25 ea
Donuts	$1.25 ea
Bagels	$1.30 ea
Mini Bagels	$1.20 ea

Scrambled eggs	$2.00 pp
Scrambled eggs w/cheese	$2.25 pp
Pancakes	$2.35 pp
French toast sticks	$2.35 pp
French toast (bake) casserole (serves 10)	$35
Breakfast potatoes	$1.60 pp
Hash browns	$1.50 pp
Bacon (2 pieces)	$2 pp
Pork sausage (2 pieces)	$2 pp
Turkey sausage (2 pieces)	$2 pp

* Contains or may contain raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



YOGURT BAR: **$4.50 pp**

Vanilla and Strawberry Yogurt,

seasonal fruit, chocolate chips, Shredded Coconut, Granola

OATMEAL BAR: **$4 pp**

Fresh Fruits, Granola, Brown Sugar, Walnuts, syrup, whipped cream

FRENCH TOAST OR PANCAKE BAR: **$3 pp**

Mixed Berries, Chocolate Chips, Whipped Cream, Chocolate Syrup, Powdered Sugar, Syrup, Butter

BREAKFAST SANDWICHES: **$3 ea**

- **Bacon, Egg and Cheese**
- **Sausage, Egg and Cheese**
- **Egg and Cheese**
- **Egg only**

(served on English muffins, croissants, or bagels)

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REIMBURSABLE BREAKFAST OPTIONS:

1: Waffle Bar with Toppings- Chocolate syrup, Whipped cream, Blueberry and Strawberry topping
Bacon or Sausage links
Breakfast Potatoes
Juice Boxes/Milk

2: French toast sticks
Bacon or Sausage links
Breakfast Potatoes
Assorted Whole Fruit
Juice Boxes/Milk

3: Scrambled Eggs (cheese is optional)
Bacon or Sausage links
Breakfast Potatoes
Assorted Whole Fruit
Juice Boxes/Milk

Notes:

- To facilitate the timely logging of reimbursable meals, please submit the roster of students' names (and/or ID's) to Dining Services no later than the day of the event.
- Costs may be incurred for any adult consumption of buffet items.



Buffet Starters

Crudité Platter

Carrots, Cucumbers, Red Peppers, Broccoli, Zucchini, and Yellow Squash with Ranch Dipping Sauce

10 ppl- $30 50 ppl- $120

Charcuterie Board

An assortment of cured meats, cheeses, spreads, and seasonal fruit.

20 ppl- $95 50 ppl- $199

Deluxe Fruit Display

Seasonal fresh fruit & berries

25 ppl- $54



Garden Salad (Bowl):
Chopped Lettuce, Grape Tomatoes, Sliced Cucumbers, Shredded Carrots, with your choice of dressing
$4 pp

Caesar Salad (Bowl):
Romaine lettuce, Shredded Parmesan Cheese, Croutons and Caesar Dressing
$4 pp

Strawberry Fields Salad (Bowl):
Baby spinach, sliced strawberries, red onions, feta cheese, dried cranberries, candied pecans, balsamic vinaigrette
$5 pp

Build Your Own Salad Bar

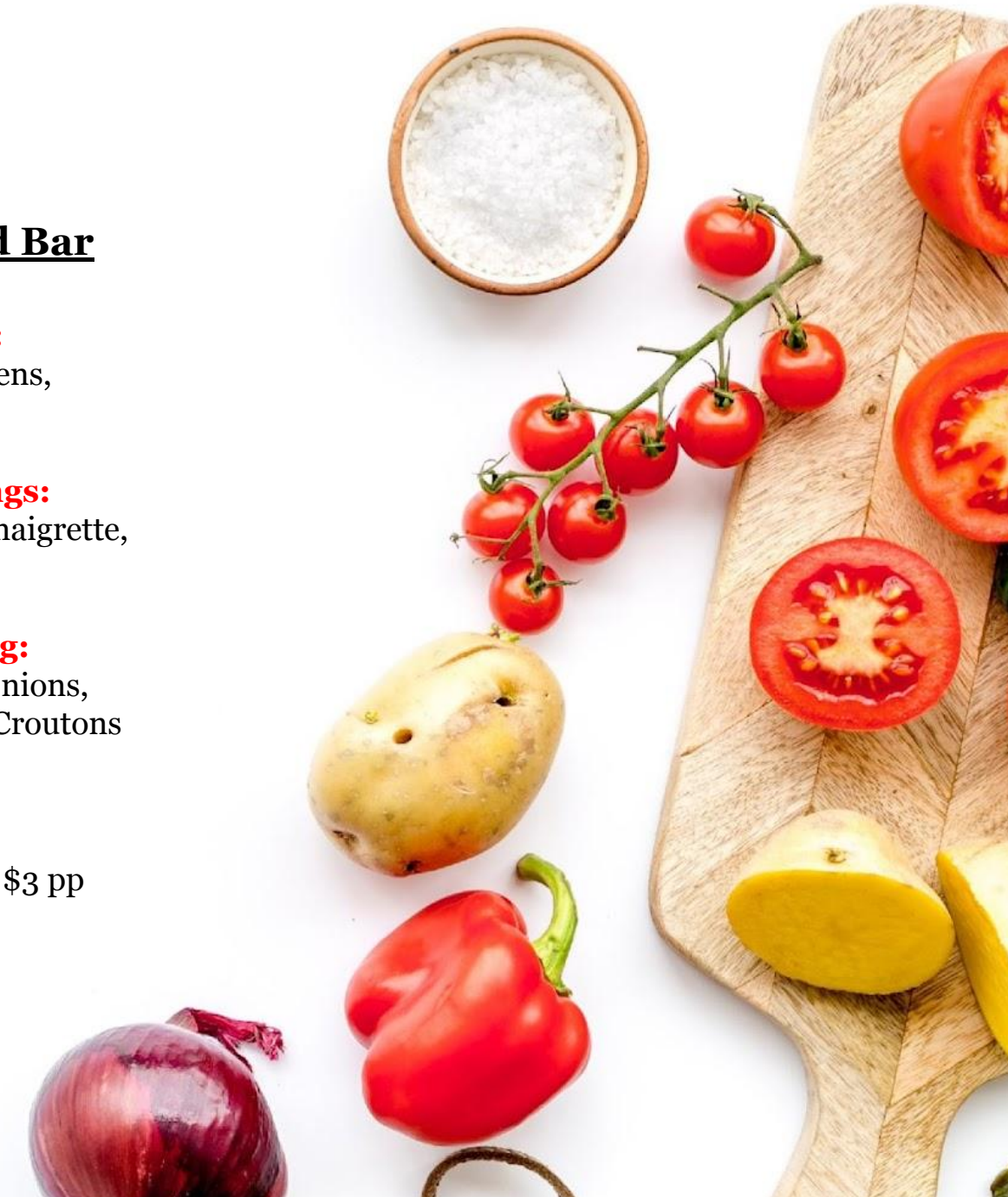
Choice of two greens:
Romaine Lettuce, Spring Mixed Greens, Arugula, Baby Spinach

Choice of two dressings:
Ranch, Golden Italian, Balsamic vinaigrette, and Caesar Dressing

Includes the following:
Grape Tomatoes, Cucumbers, Red Onions, Shredded Carrots, Cheddar cheese, Croutons

$6.25 pp

~Add grilled chicken for $3 pp





Assorted Sandwiches/Wraps (choose 4)

Zesty Italian Wrap

Turkey with Swiss and Tomato on a baguette

Tuna salad and Tomato on a baguette

Ham and Cheddar on a ciabatta roll

Grilled Chicken Caesar Salad wrap

Roasted Veggies & Hummus wrap-(V)

Fresh Mozzarella and Tomato with Balsamic on a ciabatta roll(V)

$3.50 pp

Pizza:

Cheese	$7 ea
Pepperoni	$8.50 ea
Veggie	$8.50 ea

Cold sides:

Zesty rotini vegetable salad
$1.60 pp

Lemon-dill potato salad
$2.50 pp

Loaded roasted potato salad
$2.50 pp

Coleslaw
$1.60 pp

Assorted chips
$1.10 ea

TACO BAR

$10.25 pp
Grilled Chicken
Seasoned Ground Beef
Roasted Peppers and Onions
Fiesta Black Beans
Cilantro Lime White Rice
Queso Sauce
Shredded Cheddar
Shredded Lettuce
Sour Cream
Pico De Gallo
Guacamole
Tortillas

Add Churros for an extra $2 pp

BAKED POTATO BAR

$6 pp
Bacon, Scallions, Red Onions, Sour Cream, Cheddar Cheese, Broccoli, and Butter

MAC N' CHEESE BAR

$7 pp
Crumbled Bacon, Chives, Broccoli, Diced Tomatoes, Onions, Cheddar Cheese, Bread Crumbs.

Add on grilled chicken OR pulled pork for $3 pp

WING BAR (Bone-in or boneless)

$10 pp
Choice of two sauces:
BBQ, Garlic Parmesan, Buffalo, Sweet n' Sour, Mango Habanero

Comes with Blue Cheese dressing (or ranch on request), celery, carrots, and coleslaw.

Add Potato Wedges for $1.50 pp

Flank Steak- Marinated in your choice of an Asian OR a balsamic reduction then grilled to perfection

$8.85 pp

Salmon- Pan-Seared then roasted with a Honey- Ginger glaze

$8.25 pp

OR w/ pineapple salsa

$8.95 pp

Chicken scaloppini- Sauteed w/ shallots, mushrooms, tomato, herbs and with a white wine butter sauce

$6 pp

Chicken parmesan- Smothered in herb-marinara and mozzarella

$6 pp

Chicken cacciatore- Braised with onions, peppers, mushrooms and aromatic herbs

$6 pp

Smoked gouda & roasted red pepper chicken- Francese-battered and with a beurre blanc sauce and fire-roasted red peppers and smoked gouda

$6.50 pp

Vegetarian Options

Baked ziti- Our version of this classic.

$4.95 pp

Caprese-style Stuffed shells- covered with a rich alfredo sauce, sun-dried tomatoes, and fresh basil.

$5.25 pp

Eggplant parmesan- Baked to perfection.

$4.95 pp

****Creamy pasta primavera**- Penne covered with a creamy parmesan sauce, roasted zucchini, yellow squash, peppers, onions, and broccoli then topped with mozzarella.

$4.95 pp

**ALSO AVAILABLE AS A VEGAN OPTION

Sides

Roasted Broccoli & Red Peppers
Whole Roasted Green Beans w/ Garlic
Vegetable Medley
Glazed Carrots
Herbed Mashed Potatoes
Confetti Rice Pilaf
Roasted Red Bliss Potatoes

$2 pp each

Desserts

Assorted Sweet Street Bars
$2.25 ea

Tiramisu
$2.50 ea

Chocolate Chunk Brownie
$1.25 ea

Assorted Cheesecakes
$2.50 ea

Assorted Cookies
2 Per Serving
$.75 ea

ICE CREAM SUNDAE BAR- $3.00 pp

Vanilla, and Chocolate Ice Cream with Chocolate Syrup, Caramel, Cherries, Whipped cream and Rainbow Sprinkles.

Special Occasion? Allow us to provide a customized cake or baked specialty item (s) for your event.



Soft drinks available:

Coke Diet Coke
Coke Zero Sprite
Sprite Zero Iced Tea
Lemonade
$1.50 each

Bottled Water

16.9 oz- $1.00
8oz- $0.50

WE PROUDLY SERVE
Coca-Cola
PRODUCTS



COFFEE STATION

REGULAR & DECAF COFFEE

HOT WATER

TEA DISPLAY

ASSORTED SWEETENERS

HONEY & LEMON JUICE

REGULAR & FLAVORED CREAMERS

@ $1.50 PP